

NEW WORLD
WINERY
OF THE YEAR
2022



ZUCCARDI
VALLE DE UCO

WORLD'S BEST
VINEYARDS
Hall of Fame

Wine & Spirits
TOP 100

ZUCCARDI
VALLE DE UCO

THIRD GENERATION WINEMAKER SEBASTIAN ZUCCARDI BRINGS A NEW DETERMINATION TO EXPLORE ARGENTINA'S MANY MICROCLIMATES AND SOILS. IN 2000, ZUCCARDI STARTED MAKING WINES FROM GRAPES GROWN IN THE HIGH ALTITUDE UCO VALLEY VINEYARDS. THE INTENSITY OF FLAVOR THAT COMES FROM THE VINEYARDS IN EXTREME CONDITIONS IS EXPRESSED IN THE ZUCCARDI ICON SERIES.

ZUCCARDI BLANC DE BLANCS

Sparkling wines hold a special place in my life, as they marked my introduction to the world of wine, my first project within the family, and they brought me closer to the Valle de Uco. Zuccardi Blanc de Blancs is a 100% Chardonnay sparkling wine, crafted using the Champenoise method. We chose this variety for its transparency towards the terroir. The grapes come from La Carrera, one of the highest and coldest areas of the Valle de Uco, at 1550 meters above sea level. The altitude, and consequently the lower temperatures, are key for the production of sparkling wines, especially when aiming for long aging on lees. As we gain in altitude, the pace of ripening slows down, preserving higher levels of natural acidity. The wine is aged on lees for more than three years, aiming to achieve complexity and development in the mouth. The final dosage of sugar is always very low to sustain the backbone provided by acidity and calcareous soils. I suggest using wine glasses, instead of the typical sparkling wine flutes, to be able to fully appreciate the aromatic complexity from the terroir, along with the notes from aging on lees.

WINE DATA:

GRAPE COMPOSITION: Chardonnay 100%

APPELLATION: La Carrera, Tupungato, Valle de Uco, Mendoza. 1550 m | 5086 ft.

HARVEST: Manual harvest in 20 kg plastic bins.

VINIFICATION: Base Wine: Direct pressing, separating only the first juice (Cuvée). Clearing by cold and fermentation with clean must between 15 and 17° C. Sparkling wine: Champenoise method, second fermentation in the bottle. Aging on lees: more than 30 months.

ALTITUDE: 5,086 ft / 1,550 meters above sea level

SOIL TYPE: Calcerous

ALCOHOL: 13.5% | RESIDUAL SUGAR: less than 5 g/l

TASTING NOTES:

COLOR: With a yellow-green color, it presents a fine and continuous stream of bubbles.

AROMA: The long aging on the lees adds complexity to the nose, with notes of honey, citrus and white fruit typical of Chardonnay from Tupungato. The aging on lees adds aromas of toasted bread and brioche.

FLAVOR: On the palate, it is expansive, with good volume and creaminess. Honey notes reappear and combine with subtle notes reminiscent of grains. The marked acidity brings freshness and tension. Excellent persistence on the palate, with an elegant and delicate finish.



UPC# 0 89832 84955 1
6pk | 750ml



SCAN FOR MORE INFO



SEBASTIÁN ZUCCARDI, WINEMAKING DIRECTOR
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